

AMENDMENTS TO THE CLAIMS

Please enter the following amendments to the claims without prejudice, without admission, without surrender of subject matter, and without any intention of creating any estoppel as to equivalents, as follows:

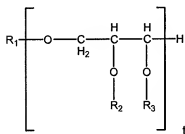
1. (Currently Amended) A multi-component foodstuff comprising:

- (a) a first food material;
- (b) a barrier composition; and
- (c) a second food material

wherein the first food material is coated with the barrier composition such that the barrier composition prevents or reduces movement of water from one food material to the other food material;

wherein the first food material and the second food material are different food materials having different water contents, wherein the first food material, barrier composition and the second food material are edible and the barrier composition is present in the foodstuff in such a way that its organoleptic properties of taste, after taste and mouthfeel are imperceptible, whereby a consumer of the foodstuff is not aware of the barrier composition when the foodstuff is consumed; and wherein the barrier composition comprises

- i) a wax in an amount of 2 to 50 wt. % based on the composition
- ii) a compound in an amount of 50 to 98 wt. % based on the composition, having the formula



wherein t is an integer

wherein each R₁, R₂ and R₃ is independently selected from an acyl group or a hydrogen atom, wherein at least one of R₁, R₂ and R₃ is H or an acyl group having from 2 to 6 carbon atoms (short acyl group)

wherein at least one of R₁, R₂ and R₃ is an optionally branched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms and an optional hydrophilic branch group (long

acyl group).

2. (Previously Presented) The foodstuff according to claim 1 wherein the wax is selected from beeswax, candelilla wax, carnauba wax, jojoba wax, whale wax, paraffin wax, mineral wax, and microcrystalline wax.

3. (Previously Presented) The foodstuff according to claim 2 wherein the wax is beeswax.

4. (Previously Presented) The foodstuff according to claim 1 wherein at least one of R_1 , R_2 and R_3 is an acyl group having from 2 to 6 carbon atoms.

5. (Previously Presented) The foodstuff according to claim 1 wherein at least one of R_1 , R_2 and R_3 is a branched chain acyl group.

6. (Previously Presented) The foodstuff according to claim 5 wherein at least one of R_1 , R_2 and R_3 is a branched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms and a hydrophilic branch group.

7. (Previously Presented) The foodstuff according to claim 1 wherein at least one of R_1 , R_2 and R_3 is an unbranched acyl group.

8. (Previously Presented) The foodstuff according to claim 7 wherein at least one of R_1 , R_2 and R_3 is an unbranched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms.

9. (Previously Presented) The foodstuff according to claim 1 wherein the one or more each optionally branched acyl group is unbranched.

10. (Previously Presented) The foodstuff according to claim 1 wherein t is from 1 to 10.

11. (Previously Presented) The foodstuff according to claim 10 wherein t is from 1 to 5.

12. (Previously Presented) The foodstuff according to claim 11 wherein t is 1 or 2.

13. (Previously Presented) The foodstuff according to claim 1 wherein the compound is of the formula



14. (Previously Presented) The foodstuff according to claim 1 wherein at least one of

R₁, R₂ and R₃ is H, and at least one of R₁, R₂ and R₃ is an acyl group consisting of a saturated chain having 10 to 20 carbon atoms.

15. (Previously Presented) The foodstuff according to claim 1 wherein at least one of R₁, R₂ and R₃ is an acyl group having from 2 to 6 carbon atoms, and at least one of R₁, R₂ and R₃ is an unbranched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms.

16. (Previously Presented) The foodstuff according to claim 15 wherein two of R₁, R₂ and R₃ are acyl groups having from 2 to 6 carbon atoms and wherein the other of R₁, R₂ and R₃ is an unbranched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms.

17. (Previously Presented) The foodstuff according to claim 15 wherein the acyl group having from 2 to 6 carbon atoms is present in an average amount of no greater than 2 moles per mole of glycerol and esters thereof.

18. (Previously Presented) The foodstuff according to claim 15 wherein the unbranched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms is present in an average amount of at least 0.4 moles per mole of glycerol and esters thereof.

19. (Previously Presented) The foodstuff according to claim 18 wherein the unbranched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms is present in an average amount of from 0.9 to 2 moles per mole of glycerol and esters thereof.

20. (Previously Presented) The foodstuff according to claim 18 wherein the unbranched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms is present in an average amount of at least from 0.9 to 1 moles per mole of glycerol and esters thereof.

21. (Previously Presented) The foodstuff according to claim 15 wherein the average total amount of the acyl groups is 0.8 to 3.0 moles per mole of glycerol and esters thereof.

22. (Previously Presented) The foodstuff according to claim 1 wherein the chain of the long acyl group consists of a chain having 14 to 20 carbon atoms.

23. (Previously Presented) The foodstuff according to claim 22 wherein the chain of the long acyl group consists of a chain having 16 to 20 carbon atoms.

24. (Previously Presented) The foodstuff according to claim 1 wherein the short acyl group is an acyl group having from 2 to 5 carbon atoms.

25. (Previously Presented) The foodstuff according to claim 24 wherein the short

acyl group is an acyl group having 2 carbon atoms.

26. (Previously Presented) The foodstuff according to claim 1 wherein the compound is an acetylated interesterification product of glycerol and an oil selected from fully hydrogenated, partly hydrogenated and non-hydrogenated fats and oils including palm oil, soy oil, rape seed oil, high erusic rape seed oil, sunflower oil, safflower oil, corn oil, cottonseed oil, lard, tallow, palm kernel oil, coconut oil, peanut oil, castor oil and fractions thereof.

27. (Previously Presented) The foodstuff according to claim 1 wherein the wax is present in an amount of 2 to 40 wt. % based on the composition.

28. (Previously Presented) The foodstuff according to claim 27 wherein the wax is present in an amount of 5 to 40 wt. % based on the composition.

29. (Previously Presented) The foodstuff according to claim 27 wherein the wax is present in an amount of 10 to 40 wt. % based on the composition.

30. (Previously Presented) The foodstuff according to claim 27 wherein the wax is present in an amount of 10 to 30 wt. % based on the composition.

31. (Previously Presented) The foodstuff according to claim 27 wherein the wax is present in an amount of 15 to 25 wt. % based on the composition.

32. (Previously Presented) The foodstuff according to claim 27 wherein the wax is present in an amount of approximately 20 wt. % based on the composition.

33. (Previously Presented) The foodstuff according to claim 1 wherein the compound is present in an amount of 60 to 98 wt. % based on the composition.

34. (Previously Presented) The foodstuff according to claim 33 wherein the compound is present in an amount of 60 to 95 wt. % based on the composition.

35. (Previously Presented) The foodstuff according to claim 33 wherein the compound is present in an amount of 60 to 90 wt. % based on the composition.

36. (Previously Presented) The foodstuff according to claim 33 wherein the compound is present in an amount of 70 to 90 wt. % based on the composition.

37. (Previously Presented) The foodstuff according to claim 33 wherein the compound is present in an amount of 75 to 85 wt. % based on the composition.

38. (Previously Presented) The foodstuff according to claim 33 wherein the compound is present in an amount of approximately 80 wt. % based on the composition.

39. (Previously Presented) The foodstuff according to claim 1 wherein the

composition further comprises

(iii) an auxiliary material selected from ionic emulsifiers and sorbitan esters.

40. (Previously Presented) The foodstuff according to claim 39 wherein auxiliary material is selected from citric acid esters, diacetylated tartaric acid esters of monoglycerides, sorbitan esters, and lecithin

41. (Previously Presented) The foodstuff according to claim 39 wherein the auxiliary material is present in an amount of from 0.1 to 1.0 wt. % based on the composition.

42. (Previously Presented) The foodstuff according to claim 41 wherein the auxiliary material is present in an amount of from 0.25 to 0.75 wt. % based on the composition.

43. (Previously Presented) The foodstuff according to claim 41 wherein the auxiliary material is present in an amount of from 0.4 to 0.6 wt. % based on the composition.

44. (Previously Presented) The foodstuff according to claim 41 wherein the auxiliary material is present in an amount of approximately 0.5 wt. % based on the composition.

45-46. (Canceled)

47. (Previously Presented) The foodstuff according to claim 1 wherein the foodstuff is selected from confectionery including sugar confectionery, chocolate, candy such as liquorice and water jellies, chewing gum, nuts; dairy products including cheese, whipped desserts, and ice cream; bakery products, either frozen or fresh and including bread, pizza, biscuits, crackers, cakes, pies; meat products including sausages, fish, ham, pork and beef, such as joints of pork or beef; fresh and dried fruit; and snacks.

48. (Canceled)

49. (Previously Presented) A process for preparing a foodstuff, comprising coating a foodmaterial with a barrier composition as defined in claim 1.

50-54. (Canceled)

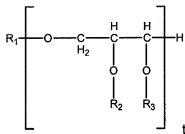
55. (New) A multi-component foodstuff consisting essentially of:

- (a) a first food material;
- (b) a barrier composition; and
- (c) a second food material

wherein the first food material is coated with the barrier composition such that the barrier composition prevents or reduces movement of water from one food material to the other food material;

wherein the first food material and the second food material are different food materials having different water contents, wherein the first food material, barrier composition and the second food material are edible and the barrier composition is present in the foodstuff in such a way that its organoleptic properties of taste, after taste and mouthfeel are imperceptible, whereby a consumer of the foodstuff is not aware of the barrier composition when the foodstuff is consumed; and wherein the barrier composition comprises

- i) a wax in an amount of 2 to 50 wt. % based on the composition
- ii) a compound in an amount of 50 to 98 wt. % based on the composition, having the formula



wherein t is an integer

wherein each R₁, R₂ and R₃ is independently selected from an acyl group or a hydrogen atom,

wherein at least one of R₁, R₂ and R₃ is H or an acyl group having from 2 to 6 carbon atoms (short acyl group)

wherein at least one of R₁, R₂ and R₃ is an optionally branched chain acyl group consisting of a saturated chain having 10 to 20 carbon atoms and an optional hydrophilic branch group (long acyl group).